

METHOD FOR PRODUCING BROWN RICE POWDER HAVING HIGH-CONCENTRATION NUTRITIVE COMPONENT, AND ITS PROCESSED FOOD

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Abstract of JP2004000047

PROBLEM TO BE SOLVED: To provide a method for efficiently producing a brown rice powder free of microorganism contamination and containing a high-concentration nutritive component, the brown rice powder, and a processed food using the brown rice powder.

SOLUTION: After brown rice is subjected to a specific pretreatment, such as immersion in water for 15-20 hr to cause it to absorb water, it is heated/sterilized by steaming/microwave irradiation and dried; the resultant processed brown rice is husked with a grinding-type husking machine so that 20-30% of the peripheral part is selectively ground and extracted; thus, a pregelatinized brown rice powder containing a high-concentration nutritive component is efficiently produced.

